



THE STEAK HOUSE

**Welcome to The Steak House,
family owned & operated since 1971.**

A classic Adirondack dining experience complete with an abundant wine selection, signature cocktails, homemade soups and appetizers, daily comfort food specials, handcrafted steaks, quality meats and seafood, plus a complete dessert menu featuring our delicious homemade century old recipes & seasonal favorites! Our variety of meals are handcrafted and homemade with comfort and love.

- Your Hosts, the Winslows

One Mile South of Old Forge, New York on the Triangle | 315-369-6981

STARTERS & FAMILY STYLE SIDES

Shrimp Cocktail

Fresh shrimp served with cocktail sauce, crackers, and fresh lemon

For One (4 pcs) 14.99

For Two (8 pcs) 20.99

Homemade Stuffed Mushrooms 12.99

Mushroom caps filled with homemade spicy Italian sausage stuffing and topped with melted mozzarella

Hand Cut French Fries 6.99

Shrimp Scampi 14.99

4 shrimp cooked in lemon butter with garlic, served over rice

Shrimp Scampi & Mushrooms 14.99

3 shrimp cooked in lemon butter with garlic sauteed mushrooms

Clams Casino 16.99

6-7 whole clams with seafood and ham stuffing, finished with applewood bacon creating a smokey and savory flavor

Au Gratin Potato

(1) 3.99 / (2) 6.99

Crispy Roasted Brussels Sprouts

Tossed with applewood smoked bacon, blue cheese crumbles, roasted tomato wedges and finished with a balsamic glaze 14.99

Deep Fried Favorites 6.99

Choice of:

Cauliflower, Zucchini, Mushrooms, Beer Battered Onion Rings or Brussels Sprouts

Deep Fried Sampler

Cauliflower, Zucchini, Mushrooms, and Onion Rings 14.99

HOMEMADE SOUPS & SALADS

French Onion Soup Au Gratin 6.99

Shrimp Bisque Cup 5.99 | Bowl 6.99

Soup of the Day Cup 5.99 | Bowl 6.99

Garden Salad 10.99

Cottage Cheese Salad 10.99

Add our creamy & crumbly blue cheese to any salad .89

DAILY SPECIALS

Specials are served with a dinner salad, a roll, and your choice of the following sides (unless specified): French Fries, Baked Potato, or Steamed Broccoli.

TUESDAY

Traditional Roast Turkey

Served with homemade herb stuffing, mashed potatoes, topped with turkey gravy, served with cranberry sauce 20.99

Stuffed Pork Chop

Butterflied pork tenderloin stuffed with homemade herb stuffing, topped with pork gravy, served with applesauce 24.99

WEDNESDAY

Yankee Pot Roast

Slow roasted, seared and shredded beef with beef gravy, served with steamed carrots and mashed potatoes with gravy 20.99

THURSDAY

Damian's Famous Riggies Mild-Medium

Al dente pasta rigatoni served with your choice of slow roasted beef, seared and shredded or steamed and chopped chicken with a hearty riggie sauce (rigatoni is included as the side to this dish) 20.99

Chicken & Biscuits

Fresh baked biscuit covered with chicken and gravy, served with mashed potatoes and a side of cranberry sauce 20.99

FRIDAY

Fresh Haddock Fish Fry

Beer battered in house or hand breaded, fried to perfection! 18.99

Fresh Haddock Broil

Choose from the following styles: Parmesan, scampi, baked, or lemon pepper 19.99

Hand Cut Prime Rib

Regular Cut (12oz) 30.99

SATURDAY

Featured Side: Twice Baked Potato
Potato mashed with cooked onions & cheddar cheese then placed on a deep fried shell and baked again

Hand Cut Prime Rib

Regular Cut (12oz) 30.99

Thick Cut (16oz) 34.99

Ultimate Bone-In King Rib Cut 40.99
first come, first served

Stuffed Pork Chop

Butterflied pork tenderloin stuffed with homemade herb stuffing, topped with pork gravy, served with applesauce 24.99

All menu prices are based on cash sale.

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAND CRAFTED STEAKS

Fresh, hand cut, lightly salted and peppered, cooked to your preference.
Served with a dinner salad, roll and choice of one side: French fries, baked potato, or steamed veggie.

Petite Delmonico Steak

8oz Hand Cut 27.99

Queen's Delmonico Steak

12oz Hand Cut 30.99

King's Delmonico Steak

16oz Hand Cut 34.99

New York Strip Steak

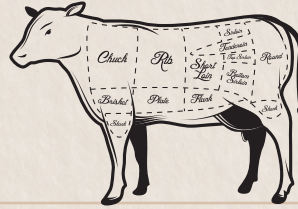
12oz Hand Cut 29.99

Filet Mignon

7oz Hand Cut 39.99

Sirloin Steak for Two

28oz hand cut 54.99
served with two sides
and two dinner salads



Try your steak *The Winslow Way*

with sauteed mushrooms & onions for 5.99

Add Shrimp or Scallops for 11.99

Shrimp or Scallop Cooking Options:

Scampi: cooked in lemon butter and garlic

Au Gratin: poached in sharp cheddar cheese cream sauce

Deep Fried: breaded and fried

Add Artisan Salt Trio for 2.99

STEAK PREPARATION GUIDE

RARE: Cool to warm red center, soft & tender texture.
MEDIUM RARE: Warm red center, perfect steak texture (preferred).
MEDIUM: Hot pink center, slightly firmer texture.
MEDIUM WELL: Mostly brown center, firm texture.
WELL DONE: No color, very firm, and much drier.



Add a Cold Water Lobster Tail to any entree - Market Price

FROM THE SEA

Served with a dinner salad, roll and choice of one side: French fries, baked potato, or steamed veggie.

Shrimp or Scallop Cooking Options:

Scampi: cooked in lemon butter and garlic

Au Gratin: poached in sharp cheddar cheese cream sauce

Deep Fried: breaded and fried

Jumbo Shrimp

Fresh jumbo shrimp cooked your way 29.99

Sea Scallops

Fresh sea scallops cooked your way 29.99

Haddock

Fresh haddock served either:
hand breaded and deep fried, sauteed, scampi,
lemon pepper, baked, or parmesan (hand breaded,
topped with marinara sauce and mozzarella) 24.99

Shrimp & Scallops

Fresh jumbo shrimp and sea scallops
cooked your way 29.99

Baked Seafood Platter

A variety of baked haddock, shrimp,
and scallops 32.99

Add Cold Water Lobster Tail - Market Price

Cold Water Lobster Tail

Lightly seasoned and steamed
to perfection 29.99

Charbroiled Salmon Fillet 26.99

Shrimp & Mushroom Scampi

Cooked with lemon butter and garlic,
served over a bed of rice (no side) 26.99

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CHOPS & CHICKEN

Served with a dinner salad, roll and choice of one side: French fries, baked potato, or steamed veggie.

Bone-In Pork Chop

Two 1" thick cut, charbroiled pork chops. Ask about seasoning options 24.99

Chicken Breast

8oz chicken breast, hand breaded and deep fried or charbroiled.

Ask about seasoning options 24.99

Chicken Parmesan

Hand breaded, topped with marinara sauce & mozzarella cheese 24.99

Try it The Winslow Way

with sauteed mushrooms & onions for 5.99

Add Shrimp or Scallops for 11.99

Shrimp or Scallop Cooking Options:

Scampi: cooked in lemon butter and garlic

Au Gratin: poached in sharp cheddar cheese cream sauce

Deep Fried: breaded and fried



Add a Cold Water Lobster Tail to any entree - Market Price

COMBINATION PLATTERS

Served with a dinner salad, roll and choice of one side: French fries, baked potato, or steamed veggie.

STEAK HOUSE FEATURED COMBOS

Steak House Triple

8oz Petite Delmonico, half chicken breast (deep fried or charbroiled), and shrimp or scallop (scampi, au gratin or deep fried) 44.99

Steak House Mixed Grill

8oz Petite Delmonico, half chicken breast (deep fried or charbroiled), and single pork chop 44.99

Steak House Surf & Turf

7oz hand cut filet mignon and 4oz North Atlantic lobster tail, steamed to perfection 61.99

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KIDDO'S MENU

Served with French fries & applesauce 11.99

Sirloin Steak

Fish Fry

Kids Shrimp

Pork Chop

Chicken Fingers

Macaroni & Cheese

BEVERAGES

3.00

Coffee, Hot Tea or Unsweetened Tea (free refill),
Sweet Tea, Lemonade, Milk, Hot Chocolate and Local Hand-crafted Sodas:
Cola, Diet Cola, Orange, Lemon Lime, Ginger Ale, and Club Soda.
Saranac Bottled Root beer 5.00

DESSERT

Ask about our Seasonal Dessert! 7.99

Great Grandma Calista's Apple Crisp 7.99

Our homemade apple crisp secret recipe, served with vanilla ice cream.

Peanut Butter Pie 6.99

Hot Fudge Sundae 6.99

Caramel Butterscotch Sundae 6.99

Brownie Sundae 7.99

Chocolate Chip Delight 6.99

Chocolate chip cookie, vanilla ice cream, and hot fudge

Cheesecake 6.99

Add The Winslow Works for 1.00: Hot fudge, caramel, or strawberries

Vanilla Ice Cream

Small 4.99 | Large 5.99

Add The Winslow Works for 1.00: Hot fudge, caramel, or strawberries

All menu prices are based on cash sale.

Shared meal charge \$10. When purchasing an appetizer or salad at \$10 or more, the shared meal charge is removed. All menu prices are based on cash sale. 3% service fee is applied to all credit card sales. 20% gratuity added to parties of 5 or more. Sorry, we cannot be responsible for steaks ordered well done.

We do not discount or comp any food.

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FROM THE BAR

BEER

Domestic | 5

Budweiser
Bud Light
Michelob Ultra
Coors Light
Miller Lite
Utica Club
Yuengling

Imports | 5

Labatt Blue
Labatt Blue Light
Corona
Heineken
Heineken Light
Labatt Non-Alcoholic

Craft | 5

Saranac Lager
Saranac Pale Ale
Saranac IPA
Sierra Nevada Hazy IPA
Blue Moon

Seasonal Craft Beer | 6 & up

Hard Seltzer | 6

High Noon (Lemon, Pineapple,
Watermelon, Passion Fruit)
White Claw (Black Cherry or Razz)
NUTRL

Hard Cider | 6

Seasonal

WINE

By The Bottle

Pinot Grigio, Santa Margarita, *Italy* | 39
Pinot Grigio, San Angelo, *Italy* | 29
Sauvignon Blanc, Infamous Goose, *New Zealand* | 29
Riesling, Glenora, *NY* | 29
Moscato, Caposaldo, *Italy* | 29
French White, Pouilly Fuisse | 39
Rosé, Bijou Chateau Saint Jean, *CA* | 29
Cabernet Sauvignon, Apothic, *CA* | 29
Cabernet Sauvignon, Josh Cellars, *CA* | 39
Pinot Noir, Dark Horse, *CA* | 29
Merlot, Forest Glen, *CA* | 29
Malbec, Alamos, *Argentina* | 29
Zinfandel, St. Francis Old Vine, *CA* | 35
Rosenblum, Cuvee, *CA* | 29
Shiraz, Black Opal, *Australia* | 29
Lambrusco, Riunite | 29

House Pours | 7

Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
Moscato
White Zinfandel or Rosé
Cabernet Sauvignon
Pinot Noir
Malbec
Merlot
Lambrusco

MIXED DRINKS

Mixers or Neat

Canned Cocktail | \$9 (12oz serving)

House Gin, Vodka, Whiskey, Scotch or Bourbon \$8 (1.5oz pour)

Tequila or Rum \$9 (1.5oz pour): Jose Cuervo Family, Milagro, Sauza Silver, Bacardi

Add \$1: Stoli Brands, Absolut, Smirnoff, Titos, Tanqueray Brands, Hendricks, Captain Morgan,
Blue Chair Bay, Malibu, Meyers, Mount Gay, Dewars, Jack Daniels No7 or Fire,
Canadian Club, Seagrams 7 & VO, Black Velvet, Jameson

Add \$2 - Makers Mark, Hornitos, Johnnie Walker Red

Add \$3 - Don Julio, Johnnie Walker Black

Bourbon/Whiskey \$10 (2oz pour) Jim Beam

Add \$2- Knob Creek No 9 (100 Proof), Knob Creek Rye

Add \$4 - Bulleit Bourbon, Bulleit Rye

Add \$6 - Woodford Reserve Small Batch, Woodford Rye

Add \$8 - Eagle Rare, Small Batches, Buffalo Trace, Blanton's, Bulleit 10yr

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